

2015 Elio Grasso • Barolo Ginestra Casa Maté

Rating

97

Release Price

140

Drink Date

2022 - 2045

Reviewed by

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There is slightly more structure to the 2015 Barolo Ginestra Casa Maté than to the Gavarini Chiniera of the same vintage, and the only differences here are the soils and that this fruit is harvested about ten days later. It's a pretty fascinating demonstration of the power of the single vineyard. The Gavarini Chiniera parcel offers slightly sandier soils, whereas this site is composed of more clay. In rainy years, the Gavarini Chiniera vineyard drains more effectively, whereas the Ginestra's soil retains more moisture in the hot and dry vintages. As a result, in vintages such as this one, Ginestra shows a more compact nature and, in general, provides more impact and more structure. This is a very robust expression, extremely linear and tight. The Ginestra Casa Maté narrowly wins this round. It's another beautiful Barolo.

I found my darling wine of the year, the Elio Grasso 2013 Barolo Riserva Rùncot, reviewed here with a perfect 100-point score. It will be a while before this wine hits the market in February of next year, but I can't recommend it highly enough.